

特別介紹 CHEF'S SPECIAL

1 鐵板牛肉	IRON PLATE BEEF	8.95
2 鐵板雞肉	IRON PLATE CHICKEN	8.95
3 鐵板豬肉	IRON PLATE PORK	8.95
4 鐵板魚片	IRON PLATE SHRIMP	10.95
5 鐵板牛肉	IRON PLATE BEEF AND SCALLOP	10.95
6 鐵板雞粒	IRON PLATE CHOW MEIN	7.95
7 牛肉	CHICKEN IN CLAY POT	8.95
8 牛肉	BEEF STEW IN CLAY POT	8.95
9 海鮮	SEAFOOD WITH BEAN CURD IN CLAY POT	10.95
10 海鮮	SWEET AND SOUR DELUXE	8.95
11 牛肉	GENERAL CHICKEN	8.95
12 牛肉	GENERAL SHRIMP	10.95
13 蝦	SHRIMP WITH SALT AND PEPPER	9.50

頭枱 APPETIZERS

14 炸春卷	FRIED WON TON (8)	1.95
15 春卷	EGG ROLLS (2)	1.95
16 炸大腸	ROAST PORK	4.95
17 炸大腸	PAPER WRAPPED CHICKEN (8)	4.95
18 炸大腸	FRIED PRAWNS (8)	6.25
19 炸大腸	B.B.Q. SPARERIBS (4)	4.95
20 炸大腸	POT STICKER (8)	5.25

寶貴盆 PU PU TRAY

(minimum order 2 persons)  
PU PU TRAY (Per Person) . . . . . 4.95  
Combination of fried prawns, chow mein, paper wrapped chicken, B.B.Q. ribs, and fried wonton.

湯類 SOUP

	(S)	(M)	(L)
21 蛋花湯	EGG DROP SOUP	3.25	4.50 5.50
22 蛋花湯	WON WON TON SOUP	4.50	5.95 7.50
23 酸辣湯	HOT AND SOUR SOUP	4.50	5.95 7.50
24 菜豆湯	BEAN CURD AND SPINACH SOUP	3.85	4.85 5.95
25 雞巴湯	SIZZLING RICE SOUP	4.50	5.95 6.95
26 雞肉玉米湯	CHICKEN MEAT WITH CORN SOUP	5.25	6.50 8.00
27 海鮮湯	SEAFOOD SOUP	5.25	6.95 8.50

蔬菜類 VEGETABLES

28 什錦菜	VEGETABLE COMBINATION	6.95
29 什錦菜	SNOW PEAS WITH WATER CHESTNUTS	6.25
30 什錦菜	BROCCOLI WITH MUSHROOM	6.25
31 什錦菜	LETTUCE WITH OYSTER SAUCE	6.25
32 什錦菜	WAPA CABBAGE IN MILKY SAUCE	6.25
33 什錦菜	VEGETARIAN BEAN CURD	6.25
34 什錦菜	BROCCOLI WITH HOT AND GARLIC SAUCE	6.25

\* Hot & Spicy

豬肉類 PORK

35 小炒肉	PEKING SPARERIBS	7.95
36 小炒肉	TWICE COOKED PORK	6.95
37 小炒肉	MOD SHI PORK (with 4 Chinese Pancakes)	8.95
38 小炒肉	PORK WITH BROCCOLI	6.95
39 小炒肉	PORK SZECHUAN STYLE	6.95
40 小炒肉	SWEET AND SOUR PORK	6.25
41 小炒肉	HOT BEAN CURD	6.95

牛肉類 BEEF

42 什錦菜	BEEF WITH MIXED VEGETABLES	7.25
43 什錦菜	BEEF WITH GINGER OYSTER SAUCE	7.25
44 什錦菜	BEEF HUNAN STYLE	7.25
45 什錦菜	ORANGE FLAVORED BEEF	7.25
46 什錦菜	MONGOLIAN BEEF	7.25
47 什錦菜	BEEF WITH GREEN PEPPER (Peking Style)	7.25
48 什錦菜	BEEF WITH SNOW PEAS & MUSHROOMS	7.25
49 什錦菜	BEEF WITH BROCCOLI	7.25

雞鴨類 POULTRY

50 什錦菜	CHICKEN WITH BROCCOLI	6.25
51 什錦菜	BRAISED CHICKEN	8.25
52 什錦菜	KUNG PAO CHICKEN	8.25
53 什錦菜	MOO GOO GAI PAN	6.25
54 什錦菜	CHICKEN WITH ALMONDS	8.25
55 什錦菜	CHICKEN SZECHUAN STYLE	8.25
56 什錦菜	CURRY CHICKEN	8.25
57 什錦菜	CHICKEN WITH CASHEW NUTS	8.25
58 什錦菜	SWEET AND SOUR CHICKEN	6.25
59 什錦菜	CHICKEN VOLCANO	8.95
60 什錦菜	LEMON CHICKEN	6.95
61 什錦菜	MOD SHI CHICKEN (with 4 Chinese Pancakes)	8.95
62 什錦菜	CHICKEN HUNAN STYLE	8.25
63 什錦菜	CRISP DUCK (HAI)	8.25
64 什錦菜	TEA SMOKED DUCK (HAI)	8.25

\* Hot & Spicy

海鮮類 SEAFOOD

65 什錦菜	CURRY SHRIMP	8.95
66 什錦菜	TUNG TING SHRIMP	8.95
67 什錦菜	SHRIMP WITH LOBSTER SAUCE	8.95
68 什錦菜	SWEET AND SOUR SHRIMP	8.95
69 什錦菜	VOLCANO SHRIMP	8.95
70 什錦菜	SHRIMP SZECHUAN STYLE	8.95
71 什錦菜	SHRIMP WITH CASHEW NUTS	8.95
72 什錦菜	BRAISED SHRIMP	8.95
73 什錦菜	KUNG PAO SHRIMP	8.95
74 什錦菜	SHRIMP WITH MIXED VEGETABLES	8.95
75 什錦菜	SCALLOP WITH MIXED VEGETABLE	9.50
76 什錦菜	SCALLOP WITH GREEN	9.50
77 什錦菜	SCALLOP SZECHUAN STYLE	9.50
78 什錦菜	KUNG PAD SQUID	8.95
79 什錦菜	FRESH SCALLOPS & SHRIMP IN GARLIC SAUCE	10.95
80 什錦菜	HUNAN SEAFOOD NEST (Garlic Shrimp Dish)	10.95
81 什錦菜	HAPPY FAMILY	10.95
82 什錦菜	SHRIMP & SQUID WITH CHEF'S SPECIAL HOT SAUCE	10.95
83 什錦菜	SWEET AND SOUR FISH	Seasonal
84 什錦菜	HUNAN STYLE FISH	Seasonal
85 什錦菜	BRAISED ROCK COD	Seasonal

炒麵類 CHOW MEIN

86 什錦炒麵	PORK CHOW MEIN	4.75
87 什錦炒麵	CHICKEN CHOW MEIN	4.75
88 什錦炒麵	BEEF CHOW MEIN	4.95
89 什錦炒麵	SHRIMP CHOW MEIN	5.50
90 什錦炒麵	HOUSE CHOW MEIN	5.95

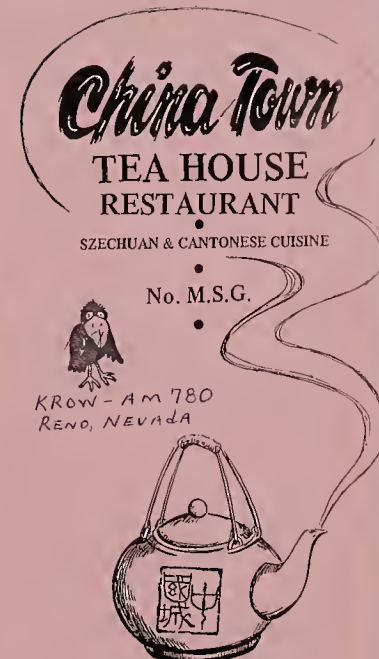
炒飯類 FRIED RICE

91 什錦炒飯	PORK FRIED RICE	4.75
92 什錦炒飯	CHICKEN FRIED RICE	4.75
93 什錦炒飯	BEEF FRIED RICE	4.75
94 什錦炒飯	SHRIMP FRIED RICE	5.50
95 什錦炒飯	HOUSE FRIED RICE	5.95

DESSERTS

ALMOND COOKIES	3.25
LYCHEE FRUIT	4.95
LONG GAIN FRUIT	4.95
GINGER ICE CREAM	1.50
GREEN TEA ICE CREAM	1.60

\* Hot & Spicy



FOOD TO GO

5560 SOUTH VIRGINIA STREET  
RENO NV. 89502  
(702) 825-1880

## 歡迎 Welcome to the

CHINA TOWN TEA HOUSE - Proudly brings you the most unique gourmet experience in RENO and presents an epicurean tour of China: from Peking and traditional cuisine of the Mandarins to the hillside provinces and spicy foods of Hunan and Szechuan, to the coastal cities with the more familiar foods of Canton and Shanghai.

CHINA TOWN TEA HOUSE - we specialize in Hunan and Cantonese cuisine. In addition, we offer a wide selection of dishes representing all four regional cooking styles.

HUNAN AND SZECHUAN - Central and western regions where hot peppers and poppers are used in seasonings to make dishes more spicy and savory.

PEKING (Mandarin) - Northern capital region where the finest chefs throughout China were recruited to cook dishes for the Imperial banquets. Mandarin dishes are known for their especially delicate flavor.

CANTON (Cantonese) - Southern region style noted for its cooking over a high fire, making the food both tender and tasty. This was the style first introduced to America by early Chinese immigrants.

SHANGHAI - Eastern coastal city cuisine featuring dishes of exquisite delicacy. The Shanghai style is characterized by its slightly sweet flavor and attractive coloring. Honeyed ham and sweet-sour fish are among its specialties.

### ABOUT OUR TEA

TEA, the traditional Chinese drink for thousands of years, has become one of the most popular beverages nowadays. Since the drinking habits are changing, take advantage of the trend toward caffeine - free herbal teas, aromatic spiced teas and delectably delicious premium teas. Only our choicest menu from the best herbs will put 100% nature into your life.

- |                       |                        |
|-----------------------|------------------------|
| 1. Ginseng Tea        | 6. Cinnamon Herb Tea   |
| 2. Seapay Ginger Tea  | 7. Refreshing Mint Tea |
| 3. Roselle Tea        | 8. Dandy Blossom Tea   |
| 4. Orange Spice Tea   | 9. Oolong Tea          |
| 5. Delicious Plum Tea | 10. Jasmine Tea        |

## Our Famous Island Drinks (MUGS NOT INCLUDED)



FUJI VOLCANO  
White rum, dark rum, brandy,  
cognac, pineapple juice



SUFFERING BASTARD  
1/2 banana, white rum, dark  
rum, blueberry juice



MAI TAI  
Rum, orange liqueur, white rum,  
dark rum, sweet & sour mix,  
pineapple juice



FROZEN DAIQUIRI  
Branched, pineapple, banana  
(For One)



IRISH COFFEE  
KALUA COFFEE  
BAILEY COFFEE



ZOMBIE  
1/2 banana, orange liqueur,  
grenadine, pineapple juice



NAVY GROG  
1/2 banana, white rum, dark  
rum, maraschino, grapefruit juice



SCORPION (For One)  
Dark rum, white rum, orange  
liqueur, pineapple juice



ALOHA PUNCH  
Pineapple, pineapple, banana,  
pineapple juice



COCONUT FLAVOUR  
Pineapple (Rum)  
Chili Chai (Vodka)  
Coco Rum (Gin)

### Wines

Chateau, Rose, Burgundy  
(Gin)  
(5 Oz) .....  
(Full Carafe) .....  
White Zinfandel  
(Gin) .....  
(5 Oz) .....  
(Full Carafe) .....  
Wang Fong  
(5 Oz) .....  
(Full Carafe) .....  
Plum Wine .....  
Sake .....

### Cocktails

Regular Cocktails .....  
Daiquiri .....  
Cell Brand .....

### Tail Drinks

Rum Collins .....  
Vodka Collins .....  
Tom Collins .....  
Tropical Sunset .....  
Singapore Sling .....  
Bliss Hawaii .....  
Pineapple Punch .....  
Hawaiian Bob Tea .....

### Beers

Coors .....  
Coors Light .....  
Doritos .....  
Alibi .....  
Brewery .....  
Bud Light .....  
Halek .....  
McGuire .....  
Miller .....  
Lite .....  
Tropicana .....  
Tropicana Gold .....  
Golden Dream .....  
Kingsbury (non alcoholic beer)

### Cognac & Brandy

Hennessey .....  
Cognac .....  
Remy Martin .....

### Canadian Whiskies

Canadian Club .....  
Seagram's V.O. ....  
Crown Royal .....

### Beverages

Coffee .....  
Milk .....  
Soft Drink .....  
Ice Tea .....  
Fruit Juice .....  
(orange, pineapple, grapefruit,  
lemon, & cranberry)

## LUNCH SPECIAL

Monday to Friday: 11:30 a.m. to 2:30 p.m.

All Lunch Specials served with Soup of the Day,  
Egg Roll, & Fried Rice

- |                                   |      |
|-----------------------------------|------|
| 1. VEGETABLE COMBINATION          | 3.50 |
| 2. SWEET AND SOUR PORK            | 3.75 |
| * 3. PORK SZECHUAN STYLE          | 3.75 |
| 4. SWEET AND SOUR CHICKEN         | 3.75 |
| 5. MOO GOO GAI PAN                | 3.75 |
| 6. CHICKEN WITH ALMONDS           | 3.75 |
| * 7. KUNG PAO CHICKEN             | 3.75 |
| 8. BEEF WITH BROCCOLI             | 3.95 |
| 9. BEEF WITH GREEN PEPPER         | 3.95 |
| 10. BEEF WITH GINGER OYSTER SAUCE | 3.95 |
| 11. SHRIMP WITH LOBSTER SAUCE     | 4.75 |
| 12. SHRIMP WITH VEGETABLES        | 4.75 |
| 13. SWEET AND SOUR SHRIMP         | 4.75 |
| 14. PORK CHOW MEIN                | 3.75 |
| 15. CHICKEN CHOW MEIN             | 3.75 |
| 16. SHRIMP CHOW MEIN              | 3.75 |

\* Hot & Spicy

FOR YOUR CONVENIENCE MAY WE SUGGEST  
THE FOLLOWING APPETIZING DINNER COMBINATION

(minimum for Two Persons)

### THE SZECHUAN

\$8.95 Per Person

EGG ROLLS AND FRIED PRAWNS  
HOT AND SOUR SOUP  
BEEF WITH BROCCOLI  
SWEET AND SOUR PORK  
STEAMED RICE or FRIED RICE

Service for 3 persons add: \* MONGOLIAN BEEF  
Service for 4 persons add: \* MOO GOO GAI PAN  
Service for 5 persons add: \* PORK SZECHUAN STYLE

### THE PEKING

\$3.95 Per Person

PAPER WRAPPED CHICKEN AND FRIED PRAWNS  
CRAB MEAT AND CORN SOUP  
IRON PLATE CHICKEN  
LEMON CHICKEN  
STEAMED RICE or FRIED RICE

Service for 3 persons add: \* MOO GOO PORK  
Service for 4 persons add: \* SHRIMP WITH VEGETABLES  
Service for 5 persons add: \* HAPPY FAMILY

### THE HUNAN

\$12.95 Per Person

FRIED PRAWNS AND B.B.Q. RIBS  
SEAFOOD SOUP  
PEKING SPARE RIBS  
HUNAN'S SEAFOD NEST  
STEAMED RICE or FRIED RICE

Service for 3 persons add: \* IRON PLATE BEEF  
Service for 4 persons add: \* SZECHUAN PRAWNS  
Service for 5 persons add: \* SCALLOPS MIXED VEGETABLES

\* Hot & Spicy



116	檸檬雞 Lemon Chicken	7.95
117	鹽焗雞 Salted and Steamed Chicken	7.95
118	椒鹽雞 Chicken with Orange Peel	8.95

119	椒鹽雞 Chicken with Orange Peel	8.95
120	椒鹽雞 Chicken with Orange Peel	8.95
121	椒鹽雞 Chicken with Orange Peel	8.95
122	椒鹽雞 Chicken with Orange Peel	8.95
123	椒鹽雞 Chicken with Orange Peel	8.95
124	椒鹽雞 Chicken with Orange Peel	8.95

125	椒鹽雞 Chicken with Orange Peel	8.95
126	椒鹽雞 Chicken with Orange Peel	8.95
127	椒鹽雞 Chicken with Orange Peel	8.95
128	椒鹽雞 Chicken with Orange Peel	8.95
129	椒鹽雞 Chicken with Orange Peel	8.95
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140	椒鹽雞 Chicken with Orange Peel	8.95
141	椒鹽雞 Chicken with Orange Peel	8.95
142	椒鹽雞 Chicken with Orange Peel	8.95
143	椒鹽雞 Chicken with Orange Peel	8.95
144	椒鹽雞 Chicken with Orange Peel	8.95

Sale tax will be add to price  
We are not responsible for lost or stolen of article  
We reserved the right to refuse to served anyone  
Prices subject to change without notice  
• No Check Accepted •



145	椒鹽雞 Chicken with Orange Peel	8.95
146	椒鹽雞 Chicken with Orange Peel	8.95
147	椒鹽雞 Chicken with Orange Peel	8.95
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199	椒鹽雞 Chicken with Orange Peel	8.95
200	椒鹽雞 Chicken with Orange Peel	8.95
201	椒鹽雞 Chicken with Orange Peel	8.95
202	椒鹽雞 Chicken with Orange Peel	8.95
203	椒鹽雞 Chicken with Orange Peel	8.95
204	椒鹽雞 Chicken with Orange Peel	8.95

Spicy Items

**食為先**

食為先海鮮酒家  
**HARBOR PALACE**  
Seafood Restaurant

OPEN 7 DAYS: 10:00 AM - 5:00 AM

4275 Spring Mountain Road  
Las Vegas, NV 89102  
Tel: 702-253-1688 • Fax: 702-253-0995  
www.harborpalace.com

**Special Lunch**  
Served from 11:00 AM to 3:00 PM • Monday to Friday Only  
**\$5.95** per Person  
(Choose One of the following Entrees)  
All Entrees Served with Soup of the Day, Egg Rolls and Fried Rice

1. Sweet and Sour Pork	16. Kung Pao Chicken
2. Sweet and Sour Chicken	17. Beef Chop Suey
3. Lemon Chicken	18. Mongolian Beef
4. Chicken Chow Mein	19. Beef with Orange Peel
5. Chicken Chop Suey	20. Pan Fried Mixed Vegetables

Spicy Items

冷盤及頭糧 *Appetizer*

[illegible]

湯類 *Soup*

[illegible]

魚翅 Shark's Fin

25	玄米湯 味醃 アジモチーヌ	Strained Superior Shad's Fls Exquisite Poached 1/2 Pung Soup	1 Per person	48.00
26	味醃大吟醸 "カニ"のシチュー (1 人分)	Beasted Superior Shad's Fls Soup Exquisite Poached 1/2 Pung Soup	1 Per person	30.00
27	北海道産 アサリとカニのシチュー	Top Soup with Superior Shad's Fls Soup Exquisite Poached 1/2 Pung Soup	1 Per person	20.00
30	和洋折衷料理 "カニ"のシチュー	Crab Meat & Bamboo Fls with Shad's Fls Soup Exquisite Poached 1/2 Pung Soup	1 Per person	16.00

31	以燒鴨肉浸 薑入カワカヒスープ	Grub Meat with Shark's Fin Soup <i>Always Kame No May Poldip Ng Pong Seng</i>	12 00
32	以燒雞絲浸 薑入カワカヒスープ	Shredded Chicken with Shark's Fin Soup <i>Creamy Mouth No May Poldip Ng Pong Seng</i>	12 00
33	以雞碎序浸 薑入カワカヒスープ	Shredded Chicken w/ Shark's Fin Soup <i>Creamy Mouth No May Poldip Ng Pong Seng</i>	12 00

鲍鱼、海参 *Abalone, Sea Cucumber*

24	鎌倉草 片根地 アワビの拉縄 ノーモスグ	Whole Sugarcane Abalone with Oyster Sauce Whole Sugarcane No Mary Sausage Abalone	Seasonal
25	鎌倉草 片根地 アワビの拉縄 ノーモスグ 魚肉 上巻	Braised Whole Abalone with Oyster Sauce Braised Whole No Mary Sausage No Abalone	Seasonal
26	緑豆 料理 片 アワビの拉縄 ノーモスグ	Sliced Abalone with Vegetable Sliced Abalone No Mary Sausage	12 00
27	金巻 料理 片 アワビとヤマト	Sliced Abalone with Sea Cucumber Mungbean Abalone No Mary Sea Cucumber	12 00
28	北証 料理 片 アワビとクラゲツリシメムネ	Sliced Abalone with Black Mushrooms Sliced Abalone No Mary from An Abalone	12 00
29	紅豆 料理 アワビとヤマト	Braised Sea Cucumber Abalone No Cucumber	16 00
30	北証 金巻 料理 アワビのラ	Braised Sea Cucumber with Black Mushrooms Braised Sea Cucumber No Mary No Red Bean	13 00

龍胆 *Schwarz*

4)	最上級 カサネの煮物	Hubert Solbait with Seasonal from <i>Landwirtschaft</i> about the time of the year	Order in advance
5)	オーストリア料理 ロスタウナ・サウザンゾー	Hubert Solbait with Top Sauce <i>Landwirtschaft</i> about the time of the year	Seasonal
6)	最上級料理 焼肉のタタキの煮物と冷や奴	Hubert Solbait with Gringer and Seafood <i>Landwirtschaft</i> about the time of the year	Seasonal
7)	江戸前 焼肉のタタキの煮物と冷や奴	Pan Fish (Hubert) with Pepper & Black Bean Sauce <i>Landwirtschaft</i> about the time of the year	Seasonal
8)	中華料理 ロスタウナ・サウザンゾー	Hubert Solbait to Hong Kong Bay Style <i>Landwirtschaft</i> about the time of the year	Seasonal
9)	最上級料理 焼肉のタタキの煮物と冷や奴	Hubert Solbait on Yamabuki Noodle in a Clay Pot <i>Landwirtschaft</i> about the time of the year	Seasonal
10)	中華料理 ロスタウナ・サウザンゾー	Hubert Solbait with Hot Sauce <i>Landwirtschaft</i> about the time of the year	Seasonal

 Crest

45	蟹ノコノミ	Blacked Crab with Garlic Sauce <i>Procrastinating in a New and Old Way</i>	Seagulls
46	蟹ノ細切	Blacked Crab with Mustard Noodle in a Clay Pot <i>Although Crab Is Not Here, the Mustard Noodle Is. Mustard Noodle</i>	Seagulls
47	蟹ノマヨネーズの鍋	Blacked Crab with Granger and Scallions <i>Granger Is Not Here, But Scallions Are. Scallions</i>	Seagulls
48	蟹ノ細切	Blacked Crab with Pepper and Black Bean Sauce <i>Although Crab Is Not Here, the Pepper Is. Pepper</i>	Seagulls
49	花巻と蟹の鍋	Blacked Crab in Honey Kung Pao Style <i>Although Crab Is Not Here, the Honey Is. Honey</i>	Seagulls
50	蟹ノ味噌汁	Blacked Crab with Curry Sauce <i>Although Crab Is Not Here, the Curry Is. Curry</i>	Seagulls
51	蟹ノ味噌汁	Blacked Crab with Spicy Salt <i>Although Crab Is Not Here, the Salt Is. Mustard Noodle</i>	Seagulls
52	蟹ノ味噌汁	Blacked Crab with Hot Sauce <i>Although Crab Is Not Here, the Hot Sauce Is. Mustard Noodle</i>	Seagulls
53	蟹ノ味噌汁	Blacked Crab with Hot Sauce <i>Although Crab Is Not Here, the Hot Sauce Is. Mustard Noodle</i>	Seagulls

Spicy Item

象拔蚌、蜆	Gooduck Clam, Clam
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16	高級料理 名品の生け花作り	Stukhin Goudou Chum (Japanese Style) <i>Chum/Living Flower</i>	SEA040
17	高級料理 名品の生け花作り	Goudou Chum in Two Style <i>Chum/Living Flower</i>	SEA040
18	上巻炒スズレ アサリの湯スープ系	Boiled Chum with Top Soup <i>People's No. 1 Chum Soup</i>	10.5
19	星条炒スズレ アサリ、生魚、コンパニの物	Pink Fried Chum with Ginger and Scallion <i>Fried Chum (No. 10) Seafood / Seafood</i>	10.5
20	星条炒スズレ アサリの黒豆、アサリ	Pink Fried with Pepper and Black Bean Sauce <i>Creaming Shrimp is May Train Seafood</i>	10.5

席子 *Scotlap*

61.	ホトケの鯛子 焼き貝柱	<b>Pan Fried Scallop</b> <i>Creamy Scallop</i>	11.9
62.	川汁 炒 鯛子 焼き西京魚	<b>Pan Fried Scallop with Hot Sauce</b> <i>Charring Scallop with Hot Sauce and Shirogumi</i>	16.9
63.	蟹 味噌 鯛子 貝柱と野葱の炒め物	<b>Pan Fried Scallop with Vegetable</b> <i>Creamy Scallop with Hot Crab and Green Onion</i>	12.9
64.	照 州 鯛子 貝柱の黒豆 / トマト肉	<b>Pan Fried Scallop with Pepper and Black Bean Sauce</b> <i>Creaming Scallop No Mayo Tuna</i>	10.9
65.	五 香 味噌 鯛子 貝柱の正辛味噌の炒め	<b>Pan Fried Scallop with Black Pepper and Garlic Sauce</b> <i>Charring Scallop No Mayo Beating the Chilli</i>	11.9
66.	常 滑 鯛子 タマゴ貝柱	<b>Temp Pan Scallop</b> <i>Tuna Tempura Scallop No Mayo Shrimp Tempura Scallop</i>	13.9

螺類 *Opeliter*

67	夏見立 柿 焼き牡蠣の生巻とユズ添え	Baked Oyster with Ginger and Scallion Yakushi Kakeho No Mayu Awabi to Yuzu	9 9
68	秋 味 生 味 揚げ牡蠣	Deep Fried Oyster Frying Lohbo	9 9
69	X O 号 夏 味 牡蠣のX O ノースパイク	Baked Oyster and Jelly Fish w/ XO Special Chai Sauce Yakushi Kakeho No Mayu XO Sauce	9 9

蝦類 *Stomatopoda*

71	望月 三葉歌集	<i>Paul Ford Life Greeting with Sky Spies</i>	Seasonal
72	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
73	望月 三葉歌集	<i>Refined Life Springs forth</i>	Seasonal
74	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
75	望月 三葉歌集	<i>Stirred Love Springs with Gales</i>	Seasonal
76	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
77	望月 三葉歌集	<i>Bold Life Springs with Sky Spies and Bells</i>	Seasonal
78	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
79	望月 三葉歌集	<i>Paul Ford Pines and Pauls with Maypole Spins</i>	11/19
80	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
81	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
82	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
83	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
84	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
85	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
86	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
87	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
88	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
89	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
90	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
91	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
92	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
93	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
94	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
95	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
96	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
97	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
98	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal
99	望月 三葉歌集	<i>Pauls and Pauls with Sky Spies</i>	Seasonal
100	望月 三葉歌集	<i>Reverence of Love Fanes</i>	Seasonal

Spicy Item

鮮魷 *Squid*

85	山椒粉 イカのノリ	Pan Fried Squid Frying	3.31
86	山椒粉 イカの塩漬揚げ	1 Deep Fried Squid with Spicy Sauce Frying/Pan Fry May Include to Fry	3.31
87	XO醤炒粉 イカと野菜の炒め物	Pan Fried Squid with Jelly Fish with XO Sauce Frying/Pan Fry May Include to Fry with 12 minutes	3.31
88	味噌炒粉 イカ、セロリ、緑豆などの炒め物	Pan Fried Squid with Celery & Snow Pea Frying/Pan Fry with 12 minutes	3.31
89	味噌炒粉 イカと椎茸の炒め物	Pan Fried Squid with Vegetable Frying/Pan Fry with 12 minutes	3.31
90	味噌炒粉 イカと椎茸の炒め物	Pan Fried Squid with Shrimp Paste Frying/Pan Fry with 12 minutes	3.31

魚類 天

91	魚介類 魚の白身(ハブと魚の身4/1)	<b>Use Fish in Two Style</b> <i>Bakey Fish &amp; Stewfish</i>	Seasoned
92	多量生猛な魚 の白身	<b>Stewfish</b> <i>Prepping Baked Fish</i>	Seasoned
93	卵と海苔 の焼いた惣菜	<b>Pan Fried Tied Fish Food</b> <i>Prepping Cooked Fish &amp; Tasting Dish</i>	Mild
94	火曜日の(日)の料理 の焼いた惣菜	<b>Pan Fried Tied Rock Cod with Spicy Salt</b> <i>Prepping Cooked Fish &amp; Tasting Dish</i>	Mild
95	火曜日の料理 の焼いた惣菜	<b>Pan Fried Tied Fish Food with Vegetable</b> <i>Prepping Cooked Fish &amp; Tasting Dish</i>	Mild
96	魚介類 の焼いた惣菜	<b>Pan Fried Fillet Rock Cod with Sweet Cream Sauce</b> <i>Prepping Cooked Fish &amp; Tasting Dish</i>	Mild
97	魚介類 の焼いた惣菜	<b>Pan Fried Tied Rock Cod with Tarrar &amp; Soup Sauce</b> <i>Prepping Cooked Fish &amp; Tasting Dish</i>	Mild
98	魚介類 の焼いた惣菜	<b>Pan Fried Tied Rock Cod with Tarrar &amp; Soup Sauce</b> <i>Prepping Cooked Fish &amp; Tasting Dish</i>	Mild

9. 58. Squab

77	五更天鍋 山鍋のレスバミ	Miso Squab with Tofu Five Heart Radish on May Vegetables	10 15
100	蟹肉豆腐鍋 山鍋の豆腐鍋	Squab with Soy Sauce Radish on May Vegetables	10 95
101	紅焼豆腐 山鍋	Braised Squab Pineapple Heart Radish	10 95

鳴類 *Duo*

102	北京片皮鴨 北京ダック	Peking Duck <i>Beijing piau, Peking sa Haru</i>	25.00
103	煎皮加邊鴨 オー・ストダック	Roast Duck <i>Beijing piau, Peking sa Haru</i>	16.00

雞類 *Chicken*[illegible]





\_\_\_\_\_ On file \_\_\_\_\_



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鲜  
(fresh)

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Served with Steamed Rice, Fried Rice or Chow Mein. Extra charge for Shrimp entrées.

3-Entrée Plate	7.19
2-Entrée Plate	5.99
1-Entrée Plate	5.29
Mandarin Chicken Bowl	5.19

### A La Carte Entrées

Free Steamed Rice with any a la carte entrée, substitute Fried Rice or Chow Mein, \$1 for Regular or \$2 for Large.

	Reg.	Lrg.
Orange Flavored Chicken	7.29	10.99
Chicken with Mushrooms	6.19	9.59
Kung Pao Chicken	6.19	9.59
Mixed Veggies	5.29	8.79
Beef with Broccoli	7.29	10.99
Sweet and Sour Pork	6.79	10.99
Barbecued Pork	7.29	11.89
Mandarin Chicken	7.29	10.99
Fried Shrimp	4.69 (6)	7.99 (12)

☞ Indicates spicy dishes.  
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	Reg.	Lrg.
Veggie Spring Roll	1.49 (2)	2.89 (4)
Chicken Egg Roll	1.49 (1)	2.89 (2)
Vegetable Chow Mein	3.69	6.09
Vegetable Fried Rice	3.69	6.09
Steamed Rice	1.29	1.99
Soup of the Day	1.69	



喜悦  
(joy)

Prices subject to change without notice.  
Entrées may vary by location.  
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Phone in, Fax or Drop off.

**16 People**  
• 2 Main Entrées\*  
• Pick 2: Steamed Rice, Fried Rice or Chow Mein  
• Fortune Cookies  
\$85

**24 People**  
• 3 Main Entrées\*  
• Pick 3: Steamed Rice, Fried Rice or Chow Mein  
• Fortune Cookies  
\$120

**32 People**  
• 4 Main Entrées\*  
• Pick 4: Steamed Rice, Fried Rice or Chow Mein  
• Fortune Cookies  
\$150

1. Check your Panda Party Pack... ☐ 16 ☐ 24 ☐ 32 ☐

2. Choose Panda Signature Entrées...

• Orange Flavored Chicken ☞ ☐ • Sweet & Sour Pork ☐  
• Mandarin Chicken ☐ • Barbecued Pork ☐

3. Choose Main Entrées...

• Kung Pao Chicken ☞ ☐ • Mixed Veggies ☐  
• Chicken with Mushrooms ☐ • Fried Shrimp (48) ☐  
• Beef with Broccoli ☐

Ask about our shrimp entrées.

\*Add \$12 to substitute a main entrée with a shrimp entrée in Party Packs.

4. Choose Rice or Noodles...

• Vegetable Fried Rice ☐ • Vegetable Chow Mein ☐  
• Steamed Rice ☐ Subtotal: \$

Single Tray Orders

Indicate entrée selection above.

• Main Panda Entrées \$12 ☐ • All Vegetable Entrées \$21 ☐  
• Panda Signature Entrées \$35 ☐ • Vegetable Chow Mein \$16 ☐  
• Shrimp Entrées \$47 ☐ • Vegetable Fried Rice \$16 ☐  
• Seasonal Specialties \$35 ☐ • Steamed Rice \$7 ☐  
Subtotal: \$

Appetizers

• Chicken Egg Rolls (16) \$12 ☐ • Fried Shrimp (16) \$12 ☐  
• Veggie Spring Rolls (16) \$12 ☐ Subtotal: \$

☞ Indicates spicy dishes.  
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Deposit: \$   
Balance: \$

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Address	<input type="text"/>		
Cross Streets (For delivery only)	<input type="text"/>		
Phone ( )		Fax ( )	
Date Order Needed		Pick-Up Time	(AM/PM)
Order Taken By		Date	